



The only thing we overlook is Lake Superior

Greetings from Superior Shores! The natural beauty of Lake Superior's North Shore becomes the backdrop to an unforgettable event at Superior Shores Resort. Our professional, courteous staff aims not only to meet, but exceed your expectations surrounding every aspect of your function.

The Superior Ballroom at Superior Shores Resort boasts 3,600 square feet of flexible meeting space. Dividing walls can be utilized to provide five individual meeting rooms, one large meeting room or a combination of general session and breakout rooms to suit groups of 5 to 250. Two of our conference rooms feature a cozy fireplace - very conducive for board retreats and creative thinking. Our Conference Center is perfect for classroom style meetings, round table receptions, or intimate focus groups, board meetings, and breakout sessions.

Superior Shores Resort has everything you need to ensure success for your business meeting, corporate function or personal event - Chef-inspired cuisine, superb customer service and the best backdrop of all: Lake Superior.

All meeting rooms are located lakeside on the first floor of the main lodge. Windows and doors run the length of the room and provide convenient access, as well as views, to the terrace, lawn space, and pebble beach beyond.

With so much to do on the North Shore, it may be hard for your guests to decide what to do first. We are just minutes away from two Minnesota State Parks, Gooseberry Falls and Split Rock Lighthouse. Your guests can take in the splendor of the North Shore hiking, biking, agate hunting and listening to the waves and waterfalls. People young and old never tire of watching the 1,000 foot ore boats come through at the breakwater in downtown Two Harbors, just a half mile South of the main lodge. We are located just a quarter mile from Lakeview National golf course that offers lake views and spectacular wild life. We are day trip distance from Duluth, Grand Marais and Ely, towns that offer history, shops, galleries and quaint personality. On site we hope you will enjoy our pools, hot tubs or a crackling bonfire on the beach.

When your group comes to Superior Shores, our Conference Center promises to eliminate distraction, develop unity and nurture mental development; your guests will leave feeling renewed, rejuvenated and refreshed!

Conference Center Rental Rates

Meeting Room Rental

5-120 people

Includes: water / linens / tables / chairs / set up

Room	Split Rock window/doorway to patio 600 sq ft	Gooseberry A window/doorway to patio 600 sq ft	Gooseberry B window/doorway to patio 1200 sq ft	Gooseberry C window/doorway to patio 600 sq ft	Gooseberry ABC 3 window/ 3 doorway to patio 600 sq ft	Tettegouche window/doorway to patio 600 sq ft
Banquet	N/A	N/A	N/A	N/A	160	N/A
Theater	50	50	100	50	200	50
Classroom	20	20	50	20	120	20
Boardroom	25	25	40	25	N/A	25
Rental	\$300/day	\$600/day	\$800/day	\$600/day	\$2000/day	\$300/day

Superior Ballroom

121-250 people

3600 sq ft

Includes:

flexible meeting space for 25 – 250 from 8am – 10pm | tables and chairs in the meeting room
linens | private patio space | expansive lawn space | windows & doorways to outside | water
wireless internet | set up | clean up | A/V* | catering services**

**may be subject to additional fees*

****Catering services include:**

staffing, glassware, dishware, silverware
food and beverage not included

\$35/person/day

We happily offer custom packages and pricing on multi-day corporate events and holiday parties.

Please contact us today for a proposal for your group!

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Conference Center Information 2019

Additional Services

Conference Room Flip	\$250
<i>-room flip refers to changing the floorplan of the room</i>	
<i>-includes new linens and table settings</i>	
Separate Meal Space 25-50ppl	\$250
Separate Meal Space 51-250ppl	\$500
Tables on lawn/beach	\$25/table
Chairs on lawn/beach	\$3/chair
LCD Projector & AV cart (up to 3)	\$150 each*
Screens (up to 3)	\$30/each
Microphones (wired/wireless/lapel)	\$35/each*
Amplified Sound System	\$250
Dance Floor	\$350
DJ/Karaoke Services	\$900
<i>*may be subject to additional charges</i>	

Conference Center Menu

If you'd like to see something served that is not on our menu, we are more than happy to work with you on a custom menu, while working within your budget and tastes.

All Day Break Package

\$14/person (minimum 25 people)

AM: Coffee | Assorted Juices | Whole Fruit | Bakery Fresh Donuts

PM: Sodas | Cookies | Chips | Assorted Mini Candy Bars

Snacks

Price is per 25 guests

Potato chips with House Made Onion Dip	\$35
House Made Tortilla Chips with Salsa	\$35
Pretzel Twists	\$35
Gardettos Snack Mix	\$45
Trail Mix with Chocolate	\$70
Gourmet Mixed Nuts	\$85
Assorted Mini Candy Bars	\$35
Assorted Bag Chips	\$50
Caramel Popcorn	\$30
Assorted Yogurts w/ granola & dried fruit	\$50
Bakery Fresh Donuts, Cookies, or Bars	\$50
Multigrain or Granola Bars	\$45
Bagels with Cream Cheese	\$85
String Cheese	\$65

Beverages

\$3/person | Charged upon consumption

Sodas | Gatorades | Coffee | Tea | Lemonade | Iced Tea

**coffee urn refills are \$30*

Breakfast Buffets

The following buffets are available for groups of 25 people or more.
Served from 7 am - 11 am

Healthy Start Breakfast **\$14**

Start your morning off right!
fresh fruit | assorted yogurts | granola | hard boiled eggs | cold cereals | juice | coffee

Scrambled Egg Buffet **\$14**

Scrambled eggs | bacon, ham, or sausage | breakfast potatoes | muffins | juice | coffee
Add cheese to eggs \$1
Add pancakes and warm syrup \$2

French Toast Bake **\$16**

Baked cinnamon French toast w/ cream cheese rum glaze | bacon, ham, or sausage | juice | coffee
Add eggs \$2
Add cheese to eggs \$1

Superior Breakfast Buffet **\$22**

Fresh fruit platter | assorted breakfast pastries | scrambled eggs w/ cheese | brown sugar oatmeal
yogurt | pancakes w/ syrup | breakfast potatoes | bacon, ham, or sausage | juice | coffee

Champagne Brunch **\$32**

A feast for a king!
Champagne spritzers | fresh sliced fruit | Santa Fe scrambled eggs w/ham & hollandaise | roasted red
potatoes | bacon | sliced prime rib w/ caramelized mushrooms & onions | asparagus | cheese display
w/ candied nuts | pastries | juice | coffee | mini cheesecakes

Omelet Station **\$8**

A chef with an omelet station can accompany any buffet!

Buffet-Style Lunch Selections

The following buffets are available for groups of 25 people or more.

Each buffet includes choice of iced tea OR lemonade.

Served from 11 am - 4 pm

Soup & Sandwich **\$18**

Pre-made ham or turkey sandwiches on focaccia w/ lettuce, tomato, cheddar cheese | house-made potato chips w/ French onion dip | Chef's choice soup

-served with pickle, mayo, mustard, crackers

Add second soup \$2/person

Add salad \$3/person (choice of: house w/ dressing | potato salad | coleslaw | Italian pasta)

Picnic **\$20**

Grilled hamburgers & chicken breast | baked beans | corn | coleslaw | house-made potato chips w/ French onion dip

-served with buns, lettuce, tomato, cheddar cheese, pickle, mayo, mustard, ketchup

Add bratwurst \$3/person | cooked & served indoors

Taco **\$22**

Soft and hard taco shells | beef taco meat | Spanish red rice | refried beans

-served with lettuce, tomato, cheddar cheese, sour cream, salsa, guacamole

-add chips and guacamole \$3/person

Pasta **\$23**

Choice of one pasta: fettucini | cavatappi

Choice of two sauces: marinara | alfredo | pesto | spicy garlic parmesan

-served with Caesar salad breadstick

Choice of two meat*: chicken | Andouille sausage | ground beef **\$3/person**

**meat is prepared in sauce*

BBQ **\$20**

Smoked pork butt | corn | potato salad | corn bread muffins | house-made BBQ sauce

-served with buns, cheddar cheese

Add riblets (3-bone ribs) \$4/person

Shore Lunch **\$26**

House salad | fried fish fillets | roasted red potatoes w/ onions | baked beans | bread & butter

-served with house-made tartar

The Minnesotan **\$20**

House salad | chef's choice vegetable | wild rice pilaf | bread & butter

Choice of: tater-tot hotdish | chicken pot pie | adult macaroni & cheese

Gluten free bread selections can be made available for \$3/person

Make any selection a dinner for an additional \$10/person

buffet-style meals are not all-you-can-eat. Our buffet-style meals are designed and priced at one plate per person. If there is additional food left on the buffet line after every guest has gone through the buffet, guests may go get a second helping, subject to availability. Food will not be replenished after everyone has eaten one plate.

Boxed Lunches

Perfect to grab on your way to the golf course, beach, or a break in the meetings!

All boxed lunches are served on thick focaccia bread w/ mayo & mustard

Comes with assorted potato chips | whole fruit | bottled water

Add a cookie for \$1 more

~minimum of 12~

Italian Roast Beef **\$16**

Slow roasted beef w/ garlic-horseradish aioli | provolone | sweet red onions | lettuce | tomato

Italian Ham and Salami **\$16**

Ham | salami | provolone | Italian aioli | sweet red onions | lettuce | tomato

The Traditional Club **\$18**

Ham | smoked turkey | smoked bacon | cheddar | American | lettuce | tomato

Avocado & Black Bean Wrap (gluten-free & vegetarian) **\$20**

GF herbed tortilla | guacamole | black beans | sprouts | radish | lemon dill aioli

**Gluten free bread selections can be made available for \$3/person.*

Banquet Dinner Menu

We are happy to assist if you'd like to set up meals other than dinner; breakfasts, luncheon selections, etc. As you review the menu, please keep in mind that our Event Coordinator is happy to assist you in creating a customized menu to fit your group.

Butler Passed Hors D' Oeuvres

Price is per 25 pieces

Bruschetta <i>Classic tomato, mozzarella, and fresh basil</i>	\$45
Bacon wrapped scallops	\$95
Fruit kebabs	\$80
Spanakopita	\$65
Chicken satays <i>thai peanut or teriyaki</i>	\$85
Caprese skewer <i>mozzarella basil cherry tomato kalamata balsamic drizzle</i>	\$65
Fruit salad boat <i>lettuce cup cubed watermelon fresh mint feta cheese raspberry drizzle</i>	\$65
Stuffed Mushrooms <i>wild rice & Italian sausage or philly cheese steak</i>	\$75
Boneless chicken bites <i>Choice of: buffalo teriyaki BBQ</i>	\$75
Meatballs ~ barbecue, bourbon or sweet-n-sour <i>swedish or BBQ</i>	\$50
Oriental Grabbers <i>eggs rolls with hoisin or pot stickers w/ ginger-soy teriyaki</i>	\$60
Fish cake bites w/ lemon dill aioli	\$85
Pinwheel Bites <i>Ham vegetable cream cheese cucumber</i>	\$60

Hors D' Oeuvre Platters

Price is per 25 guests

Fresh garden vegetable display <i>Carrots celery cauliflower green pepper radish ranch</i>	\$95
Classic Tray <i>Assorted cheeses assorted crackers salami assorted olives</i>	\$105
Smoked salmon display <i>crackers lemon capers egg cream cheese dried fruit & nuts</i>	\$155
Spinach Artichoke Dip <i>House-made three-cheese dip with crispy pita wedges</i>	\$65
Fresh Fruit <i>Seasonal fresh fruit</i>	\$125
The Health Nut <i>Tofu squares jicama strips dried apricots sweet potato hummus red pepper grapes</i>	\$165
Cheese Lover's <i>Almond encrusted herbed cheese ball red-pepper jelly brie red wine cheddar spread assorted crackers and crispy breadsticks</i>	\$145
The Sweet Tooth <i>Assorted M & M's hershey's kisses jelly beans fruit snacks red hots</i>	\$125
The Social Hour <i>Gardetto's snack mix / cheddar chex & chip mix / assorted mixed nuts Add chocolate to mixed nuts \$25</i>	\$155

Buffet-Style Dinner Service

Self-serve meal service is available for groups of 25 people or more

House balsamic salad | homemade dinner rolls | coffee

House Caesar \$1

Strawberry Gorgonzola \$3

Served from 4pm

Create Your Own Plate \$30

Choose from one of each of the following (one side, one vegetable, one entrée):

Sides

Parsley buttered red potatoes | herb roasted red potatoes | roasted fingerling potatoes
garlic mashed potatoes | wild rice pilaf | cilantro lime white rice | garlic parmesan cavatappi

Vegetables

Steamed California blend | green beans | candied carrots | broccolini | asparagus | Santa Fe corn

Entrees

Baked and lightly breaded chicken over a light champagne cream sauce

Baked chicken cordon bleu

Breaded chicken breast w/ wild mushroom sauce

Peppered pork loin with a smokey blue cheese cream sauce

Orange-herbed pork loin with an apple bourbon sauce

Chef-Carved entrees (\$35/plate):

Herb roasted sirloin of beef with creamy wild mushroom veloute or red wine duxelle sauce

Prime rib of beef with au jus & horseradish crème

Add an additional entrée to buffet for \$4/plate

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Plated Dinners

Plated dinners are available for groups of 25 or more
House balsamic salad | homemade dinner rolls | seasonal vegetable | coffee

House Caesar \$1

Strawberry gorgonzola \$3

Served from 4pm

***plated dinners are limited to two entrée selections*

Beef

Sirloin **\$30**

5 ounce choice cut | garlic mashed potatoes

Served medium

Flat Iron **\$33**

Seasoned flat iron steak | roasted fingerling potatoes

New York Strip **\$36**

An 8 ounce choice cut | buttered parsley baby reds

Served medium

Optional steak sauces:

red wine demi glace | smokey bleu cheese | cognac peppercorn | wild mushroom | seasoned compound butter

Pork

Stuffed Apple Pork Loin **\$24**

Whole loin stuffed with granny smith apples, bacon, onion, and roasted in an orange glaze | wild rice pilaf

French Style Chop **\$28**

Espresso encrusted French cut pork chop, topped with cinnamon glazed mushrooms | creamy mint-leaf rice | baby carrots

Poultry

Chicken Chasseur **\$24**

Baked chicken breast smothered in a red wine, tomato, mushroom sauce | garlic mashed potatoes

Minnesota Chicken **\$26**

Hand-breaded chicken breast laid over a savory blend of MN wild rice, topped with a wild mushroom sauce

Chicken Florentine **\$26**

Italian-herbed chicken breast topped w/ fresh spinach and mozzarella, covered in a sundried tomato cream sauce | garlic mashed potatoes

Fish

Wild Salmon Fillet **\$34**
Wild caught salmon covered with an herbed asparagus cream sauce | garlic mashed potatoes

Walleye* w/ Lemon Caper Butter **\$32**
Walleye broiled to perfection | wild rice pilaf

Hawaiian Halibut **\$36**
6 ounce baked halibut steak covered with a pineapple, cilantro, and red onion salsa | cilantro-lime white rice

**Our walleye is fresh caught in Canadian waters; please be advised bones maybe present*

Pasta (pastas are served with no vegetable or side)

Manicotti **\$26**
Manicotti stuffed full of spinach, ricotta, parmesan, and seasoned ground beef, smothered in house-made marinara sauce, then topped with parmesan and parsley

Butternut Squash Ravioli **\$24**
Butternut squash tossed in a roasted red pepper cream sauce, and topped with grilled chicken & grilled sweet potatoes

***All plated banquet dinner selections are limited to two entrée selections as a choice for your guests.
For each additional plated entrée choice, add \$1/plate.***

Vegetarian | Vegan | Gluten Free | Dairy Free | Nut Free

Gluten Free dinner rolls are available for \$3/person

Pasta Aglio e Olio* **\$24**
Gluten free pasta | garlic | olive oil | red pepper flakes | mushroom | broccoli | spinach | onion | peppers | lemon | cherry tomatoes

**this meal is served plated to each guest with any of the above food sensitivities*

Children's

Children's meals are available to those 11 and under. The children's meal selection is one choice of the following for \$10:

Chicken Strips & Tots

Mini Corn Dogs & Tots

Macaroni & Cheese

All children's meals are served with applesauce in lieu of dinner salad | All children's meals are plated

Children of any age eating from a self-service meal line or receiving an adult plated entrée selection will be charged full price.

****Children's meals and/or vegetarian meals (pasta aglio e olio) are not considered a plated entrée selection; i.e. you will not be charged the additional plated entrée fee for children's meal and vegetarian meal (pasta aglio e olio).**

Please ensure plated meals have indicators that let us know who ordered what

Late Night Munchies

Treat your guests to a late night snack!

Prices indicated are per 25 guests unless otherwise noted

16" Homemade pizzas – up to 3 toppings (serves 6) <i>Toppings include: pepperoni, Italian sausage, Canadian bacon, bell pepper, onion, black olives, mushrooms, pineapple, and extra cheese</i>	\$20/pizza
16" Homemade pizzas – specialty (serves 6)	\$26/pizza
Assorted sandwiches on dollar buns <i>Choose from ham, turkey or roast beef</i>	\$125
Tortilla chips with beef con queso <i>Salsa and sour cream</i>	\$150

Dessert Selections

Price per piece

Tiramisu	\$5
Apple Crisp	\$4
Seasonal Slice of Pie	\$4
Cheesecake w/ topping	\$6
Gourmet miniatures <i>Each guest will get a plate of 3 miniature assorted cheesecakes</i>	\$5

Wines and Spirits

House Wine
Chardonnay | Cabernet | White Zinfandel
\$24 per bottle

Premium wine selections can be chosen and ordered at any time. We are happy to provide a current list of premium wines, upon request.

Champagne | Sparkling

Gionelli Asti Spumante* (Italy) **\$26**
Wonderfully sweet sparkling wine.

Moscato **\$25**
Sweet, slightly bubbly white wine.

Non-alcoholic Sparkling Juice **\$13**

****A fee equal to \$6/person will be applied to all champagne pour services.***

Bar Services

Limited cocktail service, wine selection, bottled & canned beer selection, and assorted soda will be available at the banquet bar.

Banquet bars are cash bars only.

Outside bars must be hosted, and a \$250 bartender set up fee is charged for all host bars outside.

All hosted selections from the Wine & Spirits menu are subject to a 18% service charge and 9.875% Minnesota state liquor tax.

*any beverages not available at the banquet bar can be made at our on-site lounge
ATM on-site*

Keg Selection:

Domestic, imported, micro-brewed, and regionally craft-brewed keg selections are always available

Domestic kegs start at \$350 Craft kegs start at \$525

There is a maximum of 2 reserved kegs